

*Allegri*

# Valpolicella

DOC 2024



**Region** Veneto, Eastern Valpolicella

**Aspect** South-East

**Soil** Clayey, calcareous

**Training system** Trellis



Corvina Veronese and Rondinella



Manual harvesting carried out in the second half of September.

## Vinification



Fermentation takes place in stainless steel tanks at a controlled temperature of 25-30°C for 9 days with frequent pumping over. It ages until mid-February in stainless steel tanks and then rests 2 further months in bottle.



750 ml



**Alcohol content** 12,85% Vol

**Total acidity** 5,40 g/l

**Residual sugar** 2,4 g/l

**Dry extract** 28,1 g/l

**PH** 3,34



The bright, transparent ruby colour of this wine best expresses the characteristics of the traditional vines, underpinning an aromatic profile where spices play the leading role alongside morello cherry. The palate is dry and medium-bodied, making it agile and compellingly drinkable.



The **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



Italian appetizers, legume soups, pasta dishes (also with tomato sauces), and roasted or grilled white meats.

